

# mångata

WINE & RAW BAR

## tinned fish *served with crackers*

- wild mackerel | 9
- octopus in spanish olive oil | 14
- tuna ventresca | 16
- sardines w/ piquillo pepper | 9
- ontario trout w/ dill | 12

## oysters\*\* *raw on the half-shell*

- 4/single | 21/half | 38/dozen
- market availability
- ask your server!*

## raw\*\*

- market crudo | MP gf  
*fresh fish w/ accompaniments*
- #1 ahi tuna tiradito | 14 gf  
*aji + passion fruit lechede tigre, sweet potato, cilantro*
- skuna bay salmon poke | 12 gf  
*calamansi, xo sauce, pickled celery, sesame crisp*
- hiramasa ceviche | 14 gf  
*citrus, cilantro, avocado, tortilla*
- waygu beef tartare | 15  
*artichoke, chili, colutura, chili, olive, friesago, saba*

## tapas & other snacks

- grilled olives w/ herb butter | 7 v
- saucy shrimp cocktail | 13 gf
- roasted red pepper bruschetta | 10
- baba ganoush | 10 v+
- pimento cheese dip & crackers | 9 v
- fish plate\* | 18
- cheese plate | 17 v
- charcuterie plate | 17
- oyster shooter | 5 gf | 21+
- old bay gold fish | 5 v

*All dishes come prepared as is, no substitutions.*

**\*\*** *Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

*v = vegetarian v+ = vegan gf = gluten free*